WAREHOUSE
71 Bloomfield Ave
Newark, NJ 07104
Phone: 973 482 5070
Fax: 973 482 0725
Cell: 973 985 8239
Fax: 305 866 2704

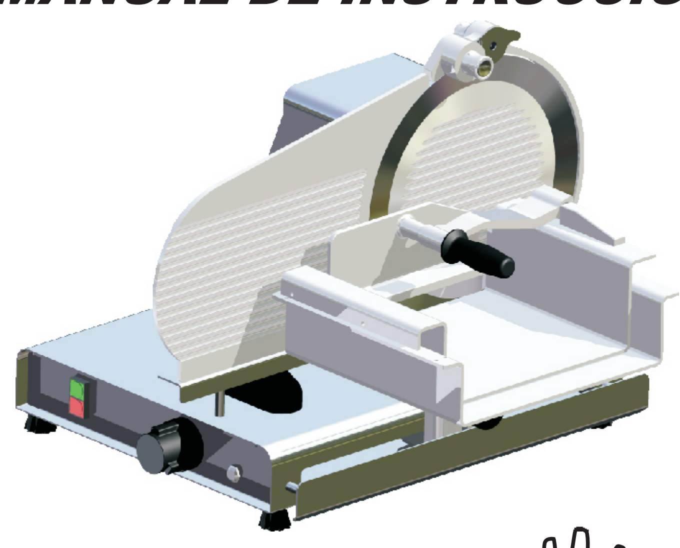
TOLL FREE
800 445 6601
www.skyfood.us
commercial@skyfood.us



OFFICE
12550 Biscayne Blvd.
Suite 800-3
North Miami, FL 33181
Phone: 305 868 1603
Fax: 305 866 2704



INSTRUCTION MANUAL / MANUAL DE INSTRUCCIONES



CAUTION!
HAZARDOUS MOVING PARTS
Disconnect Power Before Cleaning or Servicing

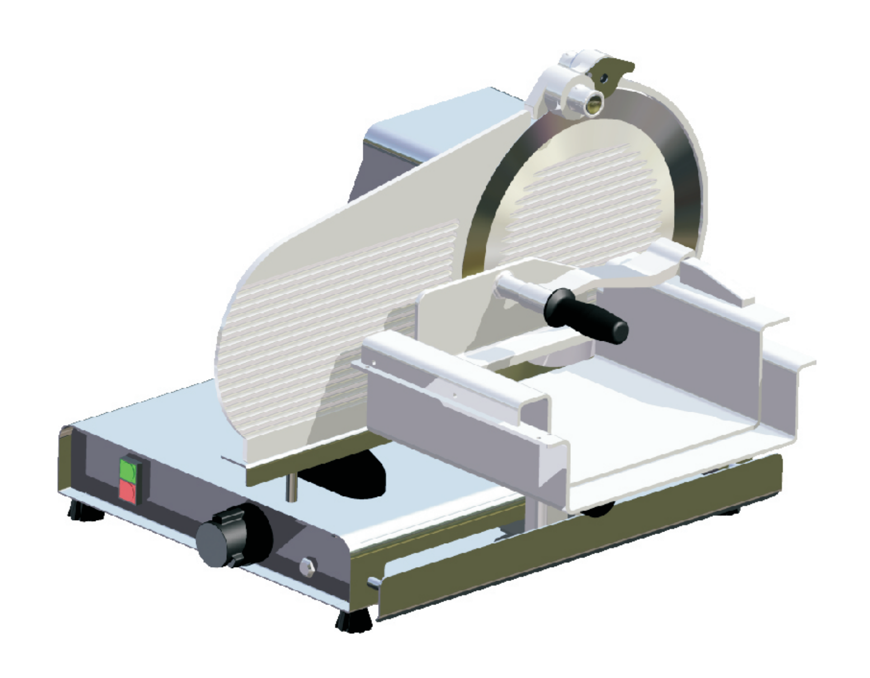


Meat Slicer / Cortadora de Carne

FC-350

UG 0059

SUMMARY / INDICE



FC-350

SUMMARY

NOTICE TO OWNERS AND OPERATORS

The FC-350 meat slicer is designed to slice food products safely and efficiently. Unless the operator is properly trained and supervised, however, there is the possibility of a serious injury. It is the responsability of the owner to assure that this machine is used properly and safely, strictly following the instructions contained in this Manual and any requirements of local law.

1. MAIN PRECAUTIONS

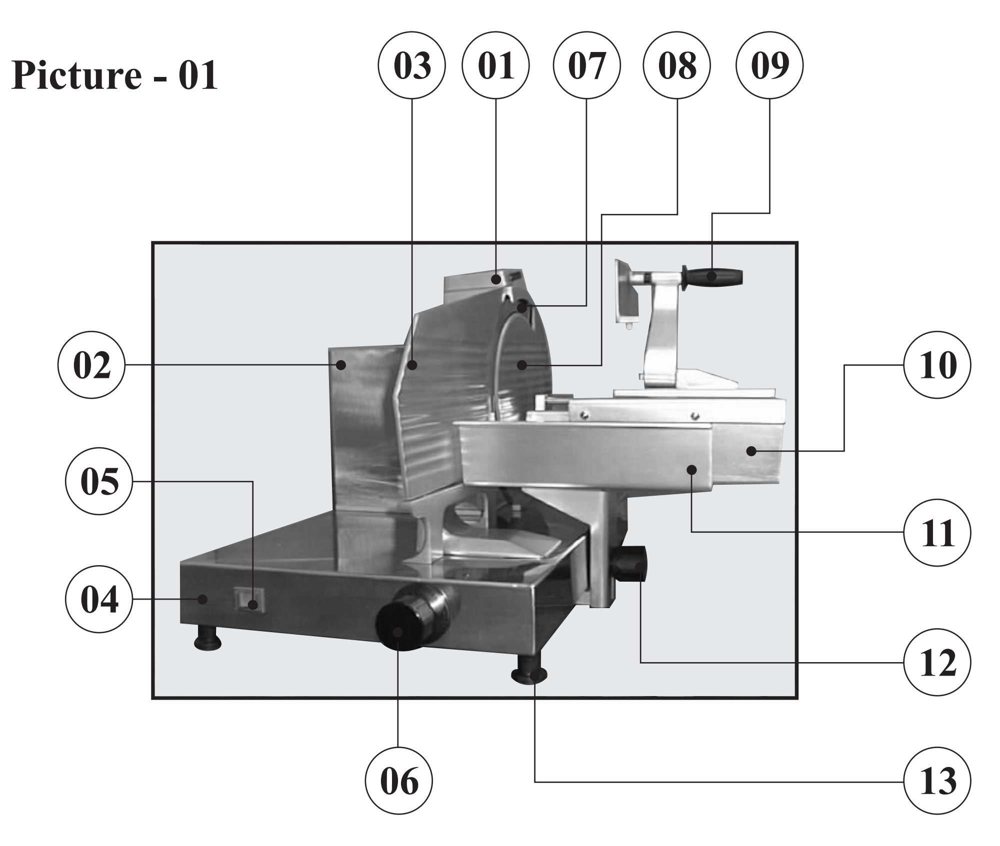
When incorrectly used the Meat Slicer model FC-350 can be a potentially dangerous machine. Maintenance, cleaning or any other service has to be done by trained people.

ALWAYS turn off, unplug from power source BEFORE cleaning or servicing.
NEVER use tools not belonging to the machine to help operation.
NEVER touch knife edge, it could cause serious irreparable damages. Keep hands away from exposed knife.
DO NOT catch slices with your hands, let slices drop down on receiving tray.
DO NOT wear loose clothes mainly no loose sleeves during operation.
NEVER connect power source with wet hands nor wet clothes.
NEVER spray water or other liquid substances directly at motor, power switch or any other electrical components.
ALWAYS install equipment in working area with adequate light and space away from children and visitors.
NEVER operate without all warning labels attached and owner/operator manual available to operator.
NEVER leave unattended while operating.
ALWAYS ground machine properly.
BEFORE turning machine ON check if all its removable parts are properly fitted into their right positions, and isolate machine from power supply before assembling parts.
NEVER operate without knife guard.
KEEP hands off the knife during operation.



2. MAIN COMPONENTS

Picture - 01



01 - Shapener
02 - Motor Housing
03 - Gauge Plate
04 - Base
05 - ON/OFF Switch
06 - Gauge Plate Knob
07 - Knife 350mm (13,8 inches)
08 - Knife Guard
09 - Carriage Handle
10 - Upper Carriage
11 - Lower Carriage
12 - Carriage Knob
13 - Rubber Feet

Warranty Registration





IMPORTANT: Only for products of the trademark: 

Questions about how to complete this form?
Call 305 868 1603

Return completed form to:
SKYFOOD EQUIPMENT LLC
12550 Biscayne Blvd. Suite 800 - 3
North Miami, FL 33181 - USA
Or FAX form to:
305 866 2704

User Details

* Contact Person: ______________________

* Business type:

- ☐ Bakery and Bagel Operations
- ☐ Bakery (Associated with Restaurant)
- ☐ Bowling Center
- ☐ Business and Industry In-House Feeding
- ☐ Butcher
- ☐ Catering
- ☐ Club Stores
- ☐ Convenience Store
- ☐ Country Club
- ☐ Delicatessen (Chain / Restaurant)
- ☐ Delicatessen (Independent and Non-Restaurant)
- ☐ Food Store
- ☐ Government
- ☐ Hospital
- ☐ Lodging
- ☐ Mass Merchandiser with Grocery
- ☐ Mass Merchandiser with NO Grocery
- ☐ Meat Packer and Purveyor
- ☐ Other Business that prepares or serves food
- ☐ Other Business that sells but doesn't serve food
- ☐ Pizza (Dine In / Carry Out)
- ☐ Restaurants (Independent / Chain)
- ☐ School
- ☐ Stadiums / Coliseum
- ☐ Supermarket / Grocery
- ☐ Theme Park
- ☐ University / College
- ☐ Vineyard / Winery
- ☐ Warehouse Clubs
- ☐ Wholesale Baking Operation (Non-Institutional)

* Company Name: ______________________

* Address: ______________________

* City: ______________________ * State: __________

* Zip Code: __________ * Country: __________

* Phone: __________ Fax: __________

** E-mail: ______________________

Web page: ______________________

☐ I would like to join the Mail List. ☐ I would like to join the E-mail List.

Product Details

* Product Model: ______________________

The Product Model can be found on the machine Product Identification Label.

* Serial Number: __________ * Confirm Serial Number: __________

This information, the Product Serial Number, can also be found on the machine Product Identification Label.

* Purchased On: ____ / ____ / ____ (mm / dd / yyyy)

* Purchased From: ______________________

Company Name

* Indicates required field. ** Indicates required field, not mandatory by Fax.

All returned goods are subject to a 20% handling/restocking fee. All returns must be returned in their original packaging and within thirty (30) days from the shipping date.

SKYFOOD reserves the right to change the design and specifications of its equipment or any related documentation at any time. The end user is not entitled to upgrades nor refunds resulting from these changes.

Updates
These **Terms and Conditions** were last updated on February 02nd, 2010.

SKYFOOD'S LIMITED WARRANTY

All new products **FLEETWOOD BY SKYMSEN**, sold by SKYFOOD EQUIPMENT, LLC. ("SKYFOOD"), for use only in the continental Unites States (collectively, "Products" or singularly, "Product"), are warranted to be free from defects in materials and workmanship for a period of one (1) year from the date of purchase by the original purchaser/user ("End User"). No warranty is given or implied to a subsequent transferee or any other third party. This warranty is expressly conditional upon SKYFOOD being notified of any defects in materials or workmanship within five (5) days of its occurrence, within the warranted time period. If a notice of a claim under this warranty is timely made by the End User, SKYFOOD or a designated service company ("Service Company"), will repair the Product or replace the part which is defective, subject to the additional conditions hereinafter described.
This warranty shall not apply if damage occurs from improper installation, wrong voltage, nor to the extent that Products or parts have been used other than in conformance with operating and maintenance instructions, subjected to misuse or abuse or damaged by accident, acts of God, abnormal use or stress or any other matter unrelated to SKYFOOD, and beyond its reasonable control. In addition, this warranty does not cover normal wear and tear of certain items, such as, but not limited to, blades, stones, chopper cutting knives, plates, slicing knives, cutting disc, gaskets, oil changes, sealing tape, heat seal wires, worm gears, and other parts expendable by nature and that need to be replaced frequently. **THIS WARRANTY EXCLUDES ALL ORAL, STATUTORY, EXPRESS OR IMPLIED WARRANTIES WHICH MAY BE APPLICABLE TO SKYFOOD, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR PARTICULAR PURPOSE.** Under no circumstances shall SKYFOOD be liable for loss of use, revenue or profit or for incidental or consequential damages. **The sole and exclusive remedy for breach of any warranty is limited to the remedies provided in the paragraph above.**

Products weighing less than seventy (70) lbs. must be taken or shipped, shipping charges prepaid, either to SKYFOOD's facility or a SKYFOOD's designated service company ("Service Company"). SKYFOOD offers a limited **on-site warranty only for Products whose weight exceeds seventy (70) lbs., provided they are installed in a location that is within a thirty (30) mile radius of a Service Company.** In this case, warranty services will be provided during regular business hours.

This warranty shall not take effect unless and until a properly completed and executed **WARRANTY REGISTRATION** form has been received by SKYFOOD EQUIPMENT, LLC, within thirty (30) days from the date of purchase. The **WARRANTY REGISTRATION** is available either in the Instruction Manual of every Product or at SKYFOOD's website www.skyfood.us. The End User must fulfill the **WARRANTY REGISTRATION** form and send it to SKYFOOD according to the instructions posted on the referred website. **Failure to do so will void the warranty.**

3. TECHNICAL DATA

Table - 01

Technical Data	*Units*	*FC-350*
Voltage	[V]	110/220 (*)
Frequency	[Hz]	50 / 60 (*)
Horse Power	[Hp]	SEE NAMEPLATE
Consumption	[kW/h]	0,38
Height	[mm]	525
Width	[mm]	750
Lenght	[mm]	760
Net Weight /Shipping Weight	[kg]	45/49
Maximum Thickness	[mm]	40
Knife Diameter	[mm]	350
Knife Rotation	[rpm]	580

(*) All machines are wired for the voltage and frequency as ordered.

4. INSTALLATION

The meat slicer FC-350 must be installed on a level, non-skid work surface with a maximum recommended height of 85 cm.
Check the voltage of the machine. The unit voltage must be the same as the power source voltage.
Use qualified electrician to install according to building codes.
Contact your local distributor if you have any questions or problems with the installation or operation of this machine.
This equipment is provided with a two or three pin electric cable. All pins must be connected before the machine is turned on.

5. PRE OPERATION

Check if machine is firm, no movement shall be allowed on the working surface. Remove and wash all food-contact parts with hot water and neutral soap. To remove the parts follow the same instructions as CLEANING.

Gauge plate is adjusted by means of knob. The only electrically-operated component of this machine is the knife. The machine is designed for continuos duty. The carriage is moved back and forth manually.

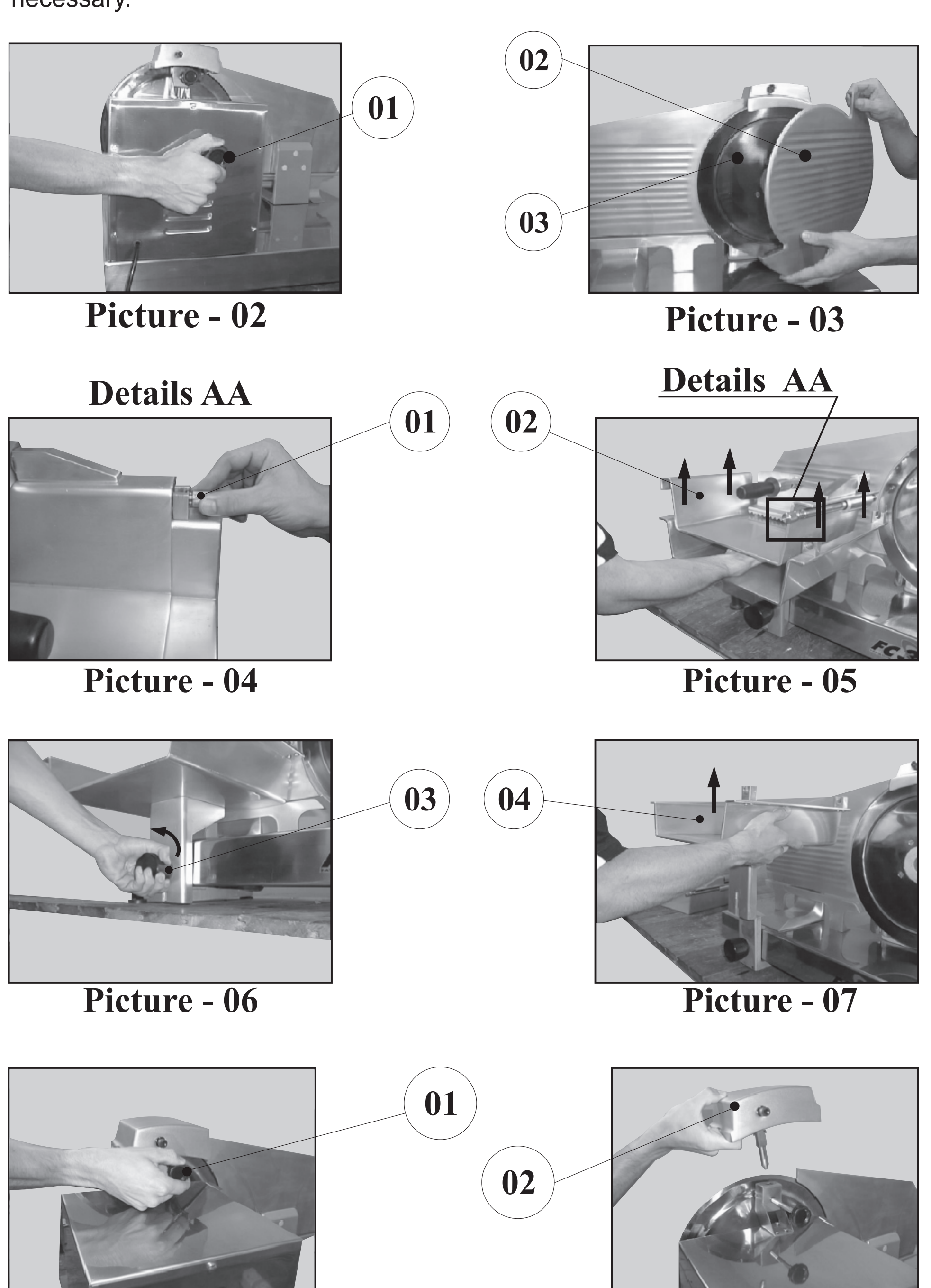
IMPORTANT: Make sure all removable parts are fitted properly before operation.

6. OPERATION

CAUTION: Do not use your hands to push products towards the knife, but carefully follow the procedure described hereafter.

Pull the carriage rearward to the loading position. Place boneless meat onto upper carriage No.10 (Picture-01) and press it against gauge plate No.03 (Picture-01) with the carriage handle No. 09 (Picture-01). Use gauge plate knob No.06 (Picture-01) to obtain desired thickness.

Start machine by pressing red push-button switch No.05 (Picture-01) located on the left side of the machine. Holding firmly the carriage handle No.09 (Picture-01) move the upper carriage forward and backwards. Repeat this movement as many times as necessary.



Picture - 02

Picture - 03

Picture - 04

Picture - 05

Picture - 06

Picture - 07

Picture - 08

Picture - 09

SKYFOOD EQUIPMENT LLC - SERVICE

Parts and services are available from the address indicated herein. Parts can be combined with finished goods order or by itself.

SKYFOOD EQUIPMENT LLC – Warehouse
71 BLOOMFIELD AVE - NEWARK, NJ 07104 - USA - Phone: 973 482 5070 - Fax: 973 482 0725 - TOLL FREE 800 445 6601

TERMS AND CONDITIONS OF SALE

Terms of Sale

Purchase of any products sold by SKYFOOD shall be subject to and expressly limited by the terms and conditions contained herein. No changes to, waiver of, or addition to any of these terms and conditions shall be effective unless agreed to in writing and signed by SKYFOOD. Buyer acknowledges and agrees that these terms and conditions supersede the terms and conditions of any purchase order or other documentation used by Buyer and, except for delivery and billing addresses, and quantities prices and items ordered, any conflicting or additional terms are void and have no effect, but that Buyer may place orders by use of purchase orders and other documentation for its convenience purposes only. Notwithstanding the foregoing, SKYFOOD reserves the right at any time to amend these terms and conditions, and Buyer shall be deemed to accept such amended terms and conditions by ordering products herein offered after the date of such amendment. Additional special terms and conditions of SKYFOOD may be applicable with respect to certain products.

Orders Acceptance

All orders from Buyers, whether solicited and written by either a SKYFOOD EQUIPMENT, LLC (“SKYFOOD”) Sales Representative, distributor or dealer, are deemed offerings to purchase until accepted by SKYFOOD. SKYFOOD reserves the right to accept orders in full or in part. Acceptance may be either by written confirmation or shipment of the order, in full or in part.

Shipping

TERMS – All prices are FCA (Free Carrier) shipping point. Unless express instructions in writing are received from the Buyer, SKYFOOD has complete freedom in choosing the means, route and procedure to be followed in the handling, transportation and delivery of the goods. SKYFOOD will advance the shipping costs on behalf of the Buyer and charge it accordingly. SKYFOOD shall under no circumstances be liable for any loss, damage, expense or delay to the goods for any reason whatsoever when said goods are in the custody, possession or control of third parties selected by SKYFOOD to forward, enter, clear, transport, or render other services with respect to such goods. Please, inspect your unit upon arrival at the destination and report any transit damage to SKYFOOD and to the shipping company, in order to initiate a claim with the latter. Claims must be reported to the transportation company within fifteen (15) days as of the date of the invoice.

Free Shipping

Orders of $4,000.00 or more, with a minimum of 2 pieces (mixed or match), shipped to the same address in the continental United States will have free shipping.

Tax Information

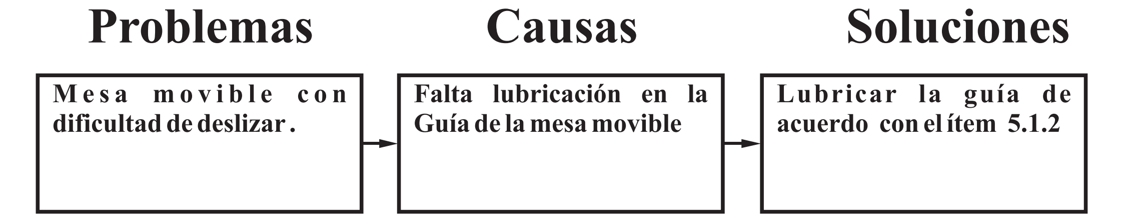
Any tax, duty, custom or other fee of any nature imposed upon the products, their sale, transportation, delivery, use or consumption shall be paid by Buyer in addition to the price quoted or invoiced. If SKYFOOD is required to prepay any such tax or fee, Buyer will reimburse SKYFOOD. Buyer must provide SKYFOOD with a resale/exemption certificate in order to avoid the withholding of applicable taxes.

Interest

Past due balances are subject to a interest charge of 1.5% per month or the highest rate permitted by law, whichever is lower, until paid.

Return Policy

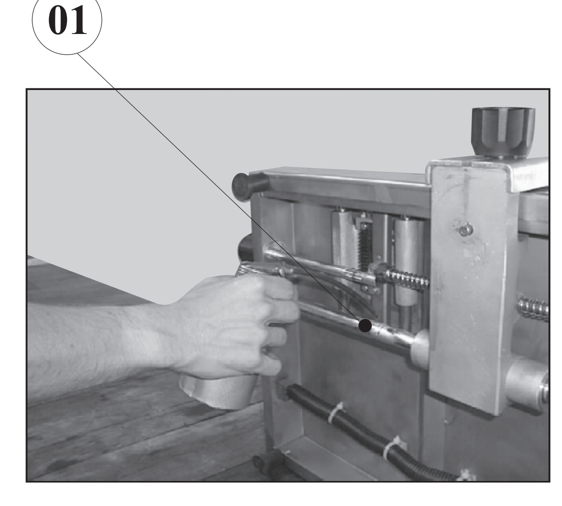
All returns are subject to the prior authorization of SKYFOOD, in its discretion. Buyer must contact Buyer Support at **(305) 868-1603, or by fax at (305) 866-2704, or via e-mail at** commercial@skyfood.us in order to request a Return Authorization number (“RA”) providing, along with the identification of the goods, a specific reason for return. Buyer Support will either authorize or deny the request for return. Only NEW and UNUSED items are acceptable for return. Unauthorized returns will be destroyed and no credit issued. All authorized returned goods must be shipped freight prepaid to SKYFOOD.



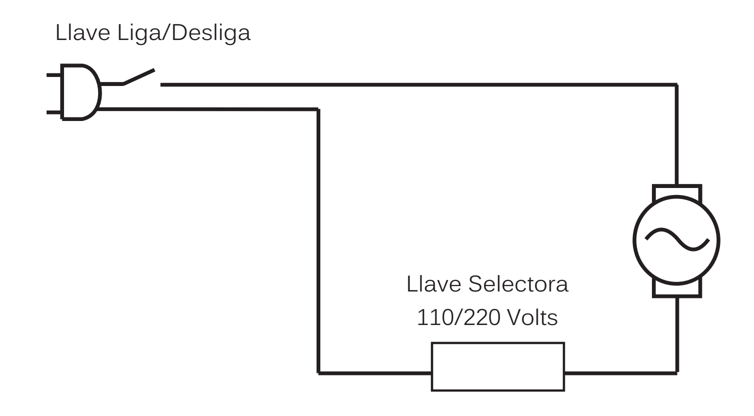
5.1.2 Lubricación

Cuando la Mesa Móvil Completa N°11 (Fig.01) esté trabando o esté pesada para moverse, se recomienda lubricar con vaselina la Guia de la Mesa Móvil N°01 (Fig.15) ubicado en la parte interna de la maquina. Con la ayuda de una brocha suave, pasar vaselina (liquida o en crema), para hacer la referida lubricación. Nunca utilizar aceite, engrase o cualquier otro tipo de óleo.

Figura - 15



5.2 Diagrama Eléctrico Mod. FC-350



7. CLEANING

All food-contact parts must be removed and washed with warm water and neutral soap, to do that do as follows: (All pictures mentioned below are on page 04)
Turn off slicer and disconnect electrical cord from power source.

Loosen knob No.01 (Picture-02) turning it counter-clockwise and remove cover guard No.02 (Picture-03).

CAUTION: When removing the cover guard be careful with the knife, it can cause serious irreparable damages.

To remove upper carriage No.02 (Picture-05) loosen knob No.01 (Picture -04) and lift up the carriage as per Picture-05. To remove lower carriage No.04 (Picture-07) loosen carriage knob No.03 (Picture-06) counter-clockwise and lift up the carriage as per Picture-07.

To remove knife sharpener No.02 (Picture-09) loosen knob No.01 (Picture-08) and lift it up. To remove plate scraper No.01 (Picture-13 on next page) just lift it up.

Wash the body of the slicer with warm water and mild soap using a soft cloth. Rinse using a clean soft cloth.

Knife cleaning: Press a damp cloth against the knife and wipe the knife slowly working outwards from the center, being careful not to let any water go into center hole where bearings are. Clean the rear side of the knife in the same way.

NOTE: Contact your Distributor if you have any questions or problems with the installation, operation or maintenance of this machine.

8. SHARPENING

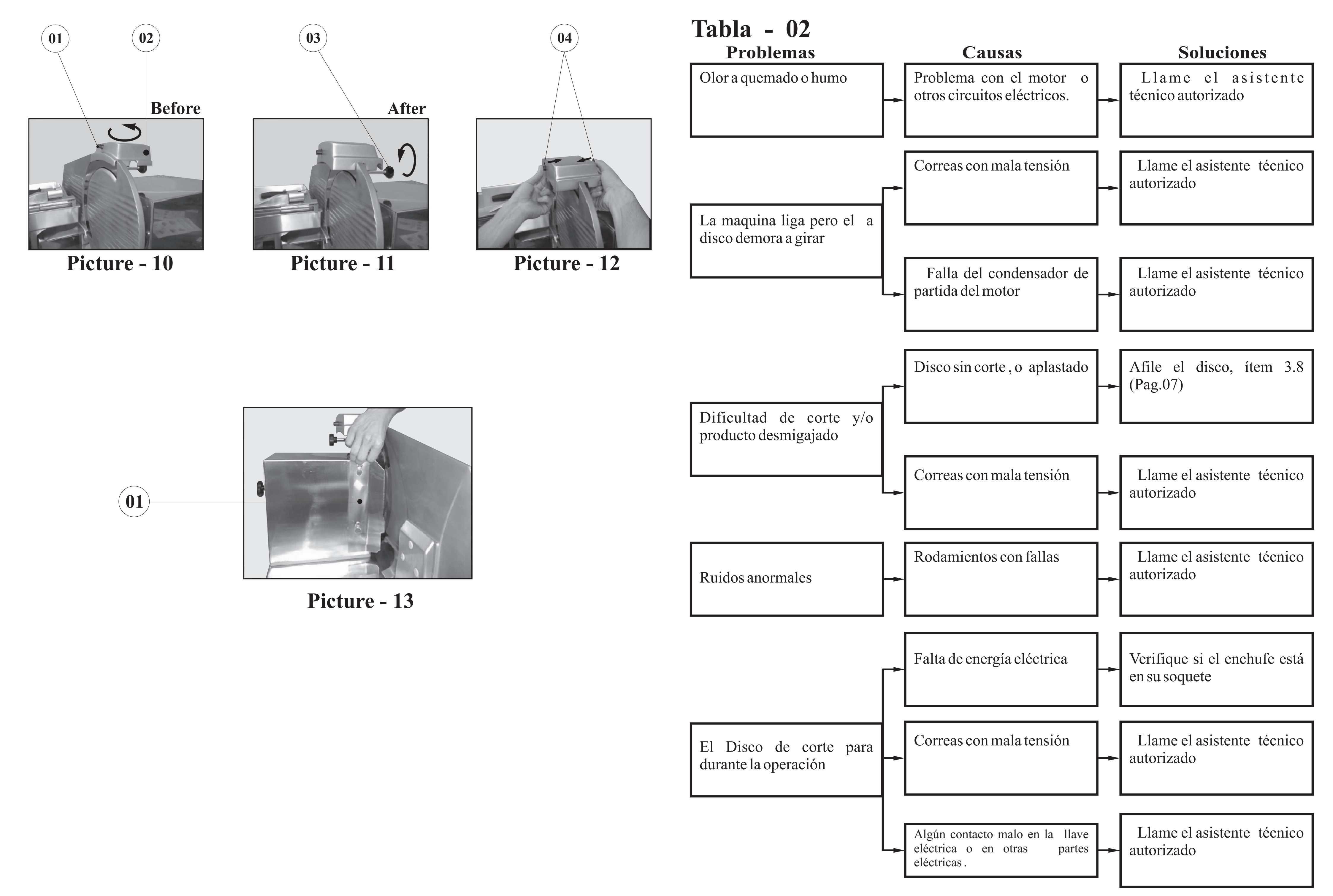
IMPORTANT: Always clean the knife before sharpening. A dirty knife will fill sharpening stones with food, making them ineffective.

The FC-350 model is equipped with a knife sharpener. Knife sharpening is required when the cut is no longer neat. To use it correctly do as follows: (All pictures mentioned below are on next page)

- Disconnect machine from power source.
- Loosen knob No.03 (Picture-11) and lift up the sharpener No.02 (Picture-10) turning it 180º counter clockwise and placing it back on the top of the knife as per Picture-10. Then, tighten the knob No.03 (Picture-11).
- Connect machine to power source.
- Turn ON the machine and press buttoms No.04 (Picture-12) of which pushes the stones right against the knife, sharpening it. Repeat this operation 3 to 5 times for 3 seconds each time, until the knife is well sharpened.

if the stones are dirty, clean them. If the stones become dull, replace them.

IMPORTANT: After the sharpening operation move the knife sharpener back to its original position following the above procedure.



Picture - 10

Picture - 11

Picture - 12

Picture - 13

Tabla - 02

Problemas	Causas	Soluciones
Olor a quemado o humo	Problema con el motor o otros circuitos eléctricos.	Llame el asistente técnico autorizado
La maquina liga pero el a disco demora a girar	Correas con mala tensión	Llame el asistente técnico autorizado
	Falla del condensador de partida del motor	Llame el asistente técnico autorizado
Dificultad de corte y/o producto desmigajado	Disco sin corte , o aplastado	Afile el disco, ítem 3.8 (Pag.07)
	Correas con mala tensión	Llame el asistente técnico autorizado
Ruidos anormales	Rodamientos con fallas	Llame el asistente técnico autorizado
El Disco de corte para durante la operación	Falta de energía eléctrica	Verifique si el enchufe está en su soquete
	Correas con mala tensión	Llame el asistente técnico autorizado
	Algún contacto malo en la llave eléctrica o en otras partes eléctricas .	Llame el asistente técnico autorizado

4.5 Después de Terminar el Trabajo

4.5.1 Cuidados

Siempre limpie la maquina para tanto , deslíguela físicamente del soquete .

Nunca limpie la maquina antes de su PARADA COMPLETA.

Recoloque todos los componentes de la maquina en sus lugares , antes de ligarla otra vez.

Al verificar la tensión delas correas, NO coloque los dedos entre las correas y las poleas.

4.6 Manutención

4.6.1 Peligros

Con la maquina ligada cualquier operación de manutención es peligrosa . DESLÍGUELA FÍSICAMENTE DE LA RED ELÉCTRICA , DURANTE TODA LA OPERACIÓN DE MANUTENCIÓN .

4.6.2 Avisos

La manutención eléctrica o mecánica debe ser hecha por una persona calificada para hacer el trabajo .

La persona encargada por la manutención debe certificarse que la maquina trabaje bajo condiciones TOTALES DE SEGURIDAD .

5. Análisis y Solución de Problemas

5.1 Problemas , Causas y Soluciones

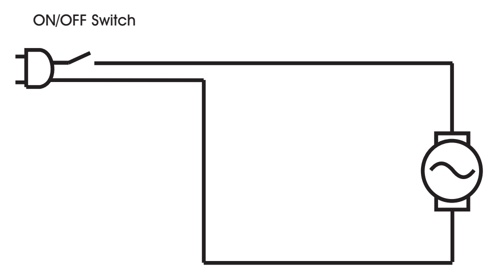
La Cortadora de Carne , fue diseñada para que necesite un mínimo de manutención . Sin embargo pueden ocurrir algunas irregularidades en su funcionamiento , debido al desgaste natural causado por su uso .

Caso haya algún problema con su maquina , verifique la Tabla 02 abajo , donde están indicadas algunas soluciones recomendadas .

9. GENERAL ADVICES

ALWAYS turn machine off before cleaning and maintenance.
PROVIDE enough space around machine to avoid breakings.
ALWAYS keep the floor dry. Wet floors may cause slippings.
ALWAYS turn machine off in case of power supply lack.
NEVER let dust or water to get into electrical and mechanical components of the machine.
DO NOT modify original features of the machine.
DO NOT take out nor tear off any safety or identification label.

10. DIAGRAM ELECTRIC

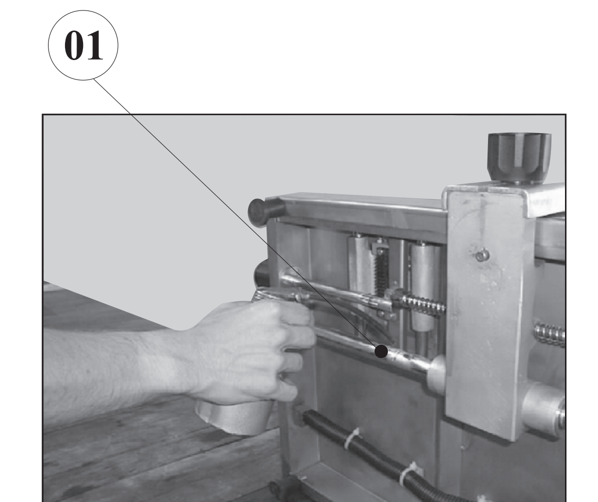


11. Lubrification

In case of the Complete Movable Table Nº 09 (Pic.01) is jammed or hard to be moved, it is recommended the lubrification of the Movable Table Guide Nº 01 (Pic.10) located on the inside part of the machine.

We suggest to use a tube or brush with silicon (liquid or paste) in order to facilitate the lubrification. Please avoid the usage of any kind of oil.
Before the lubrification, it is important to remove any kind of residue that may exist on the Movable Table Guide.

01



Picture - 14

SUMÁRIO

4.2.3 Cuidados

El cable de alimentación de energía eléctrica de la maquina , debe tener una sección suficiente para soportar la potencia eléctrica consumida .

Cables eléctricos que estuvieran en el suelo cerca de la maquina , deben ser protegidos para evitar corto circuitos .

4.3Inspección de Rutina

4.3.1 Aviso

Al averiguar la tensión de las correas , NO coloque los dedos entre las correas y las poleas .

4.3.2 Cuidados

Verifique los motores y las partes deslizantes o girantes de la maquina , con relación a ruidos anormales .

Verifique la tensión de las correas , y sustituya el conjunto , caso alguna correa o polea tenga desgaste . Al verificar la tensión de las correas , NO coloque los dedos entre la s correas y poleas.

Verifique las protecciones y los dispositivos de seguridad para que siempre funcionen adecuadamente .

4.4 Operación

4.4.1 Avisos

Não trabalhe com cabelos compridos, que possam tocar qualquer parte da máquina, pois os mesmos poderão causar sérios acidentes. Amarre-os para cima e para trás, ou cubra-os com um lenço.

Somente usuários treinados e qualificados podem operar a máquina.

Nunca toque com as mãos ou de qualquer outra maneira, partes girantes da máquina.

JAMAIS opere a máquina, sem algum(ns) de seu(s) acessório(s) de segurança.

4.1.3 Avisos

En el caso de falta de energía eléctrica , desligue inmediatamente la llave liga/desliga.

Use solamente óleos lubrificantes o grasas recomendadas o equivalentes .

Evite choques mecánicos , ellos pueden causar fallas o malo funcionamiento .

Evite que agua , suciedad o polvo entren en los componentes mecánicos y eléctricos de la maquina .

NO ALTERE las características originales de la maquina .

NO SUCIE , RASGUE O RETIRE CUALQUIER ETIQUETA DE SEGURIDAD O DE IDENTIFICACIÓN . Caso alguna esté ilegible o perdida, solicite otra al Asistente Técnico mas cercano .

LEA ATENTAMENTE Y CON CUIDADO LAS ETIQUETAS DE SEGURIDAD Y DE IDENTIFICACIÓN CONTENIDAS EN LA MAQUINA , ASÍ COMO LAS INSTRUCCIONES Y LAS TABLAS TÉCNICAS CONTENIDAS EN ESTE MANUAL .

4.2 Cuidados y Observaciones Antes de Ligar la Maquina .

IMPORTANTE:

Lea con atención y cuidado las INSTRUCCIONES contenidas en este Manual, antes de ligar la maquina . Certifiquese que entendió correctamente todas las informaciones . En caso de duda , consulte su superior o el Revendedor .

4.2.1 Peligro

Cables o hilos eléctricos con aislamiento dañado , pueden provocar choques eléctricos . Antes de usarlos verifique sus condiciones .

4.2.2 Avisos

Esté seguro que las INSTRUCCIONES contenidas en este Manual, estén completamente entendidas . Cada función o procedimiento de operación y de manutención debe estar perfectamente claro .

El accionamiento de un comando manual (botón, llave eléctrica, palanca, etc.) debe ser hecho siempre después que se tenga la certitud de que es el comando correcto .

1. Introducción

1.1 Seguridad

Cuando usada incorrectamente , la Cortadora de Carne Mod. CF-350 es una maquina potencialmente PELIGROSA . La manutención , la limpieza o otra cualquier actividad de servicio , solamente deben ser hechas por personas debidamente entrenadas , y con la maquina desconectada de la red eléctrica .
Las instrucciones abajo deberán ser seguidas para evitar accidentes :

1.1.1 Desconecte la maquina de la red eléctrica cuando sea deseado retirar cualquier parte removible , para hacer la limpieza , la manutención o otro cualquier servicio.

1.1.2 Nunca usar instrumentos fuera a los que acompañan la maquina para auxiliar en su operación .

1.1.3 Antes de ligar la maquina , verifique si las partes removibles están fijas en sus posiciones .

1.1.4 Nunca use chorros de agua directamente sobre la maquina .

1.1.5 Nunca use ropas con mangas anchas , principalmente en los puños , durante la operación .

1.1.6 Nunca trabaje sin el Protector del Disco No. 08 (Fig. 01) y tampoco lo retire con la maquina conectada a la red eléctrica .

1.1.7 Mantenga las manos lejos de las partes movibles.

1.1.8 Nunca ligue la maquina con las manos , los zapatos o ropas mojadas .

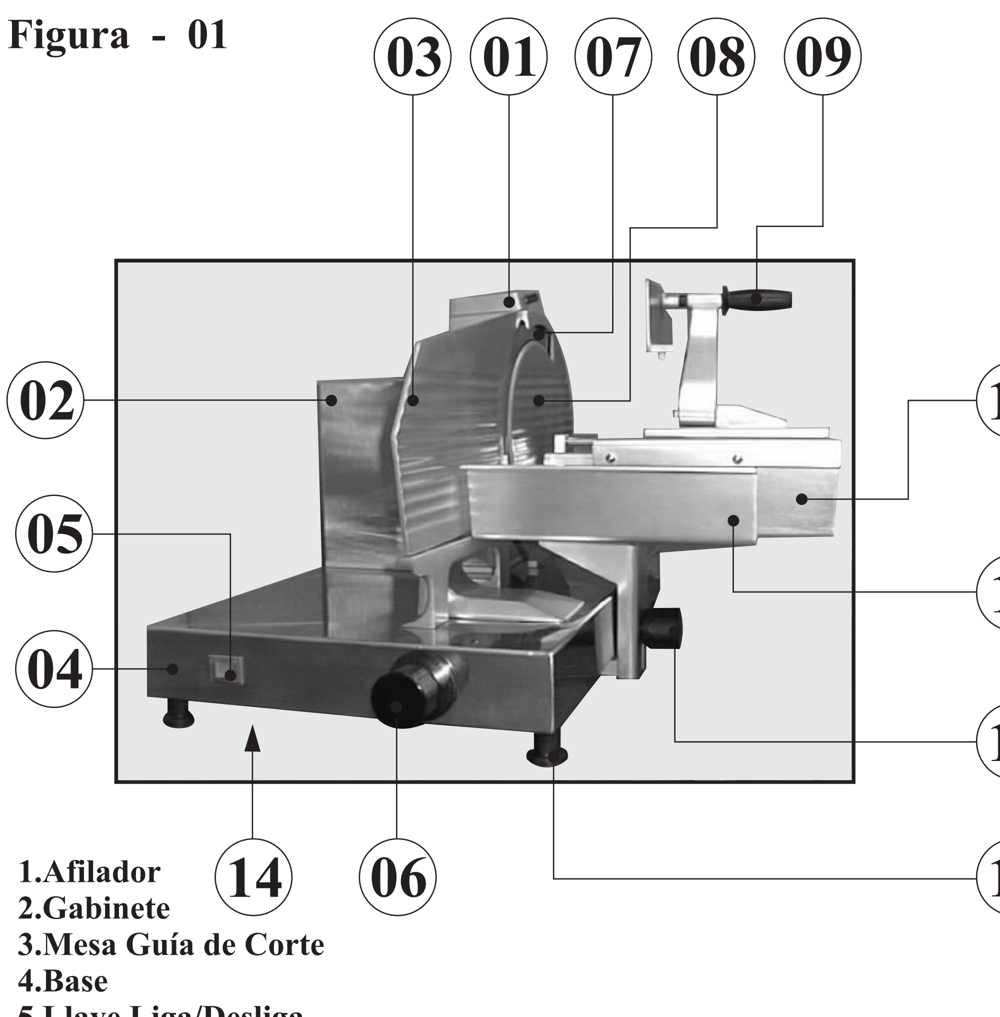
1.1.9 Cuando se haga la instalación de la maquina no sea olvidado de hacer la conexión de tierra .Una buena conexión a la tierra es importante para la seguridad suya y del equipo .



1.2 Componentes Principales

Todos los componentes que incorporan la maquina son construidos con materiales cuidadosamente seleccionados para su función , dentro de los padrones de prueba y de la experiencia de SIEMSEN. Por ejemplo : Aluminio Anodizado y Acero Inoxidable Pulido .

Figura - 01



1.Afilador
2.Gabinete
3.Mesa Guía de Corte
4.Base
5.Llave Liga/Desliga
6.Manipula Reguladora de Corte
7.Disco de Corte con 350 mm
8.Protector del Disco
9.Manipula Empujadora
10.Mesa Movible Superior
11.Mesa Movible Inferior
12.Manipula de la Mesa Movible
13.Pies de Goma
14.Llave Selectora 110/220 Volts
15.Prendedor
16.Manipula del Prendedor

4. Nociones Generales de Seguridad

Las Nociones Generales de Seguridad fueran preparadas para orientar y instruir adecuadamente a los operadores de las maquinas , así como aquellos que serán responsables por su manutención .

La maquina solamente debe ser entregue al operador en buenas condiciones de uso , al que el operador debe ser orientado cuanto al uso y a la seguridad de la maquina por el Revendedor . El operador solamente debe usar la maquina con el conocimiento completo de los cuidados que deben ser tomados , después de LER ATENTAMENTE TODO ESTE MANUAL .

4.1 Practicas Básicas de Operación

4.1.1 Peligros

Algunas partes del accionamiento eléctrico presentan pontos o terminales con altos voltajes . Cuando tocados pueden ocasionar graves choques eléctricos , o hasta la muerte de una persona .

Nunca toque un comando manual (botón , llave eléctrica , etc.) con las manos , zapatos o ropas mojadas . No obedecer esta recomendación , también podrá provocar choques eléctricos , o hasta la muerte de una persona .

4.1.2 Advertencias

El local de la llave liga/desliga debe ser bien conocido , para que sea posible accionarla a cualquier momento sin la necesidad de procurarla .

Antes de cualquier manutención desconecte la maquina de la red eléctrica .

Proporcione espacio suficiente para evitar caídas peligrosas .

Agua o aceite podrán hacer resbaloso y peligroso el piso . Para evitar accidentes el piso debe estar seco y limpio .

Antes de accionar cualquier comando manual (botones , llaves eléctricas , palancas , etc.) verifique siempre si el comando es el correcto , o en caso de dudas , consulte este Manual .

Nunca toque ni accione un comando manual (botones , llaves eléctricas , palancas etc.) por acaso .

Si un trabajo debe ser hecho por dos o más personas , señales de coordinación deben ser dados antes de cada operación . La operación siguiente no debe ser comenzada sin que la respectiva señal sea dada y respondida .

3.7 Retirando el Rascador de la Chapa

Para retirar el Rascador No.01 (Fig.14) tirelo para arriba . Para colocarlo de vuelta encájelo y empujelo para abajo .

Figura - 14

01

3.8Como Afilar el Disco

La Cortadora de Carne Mod. FC-350 es equipada con su propio Afilador , de operación fácil y eficaz . Para usarlo correctamente siga las instrucciones abajo:

* Desligue la maquina de la corriente eléctrica , con la llave Liga-Desliga .

* Afloje la Manipula No.03 (Fig.12) y retire el Afilador No.02 (Fig.11) y girelo por 180 grados para encajarlo otra vez . Después apriete la Manipula No.03 (Fig.12) .

* Ligue la maquina , y con el disco en movimiento , haga presión sobre la Manipula No.04 (Fig.13) , hasta que la piedra de amolar entre en contacto con el Disco y lo afile . Mantenga la presión por 2 a 3 segundos . Repita la operación de 3 a 5 veces . Caso el disco no esté afilado repita toda la operación .

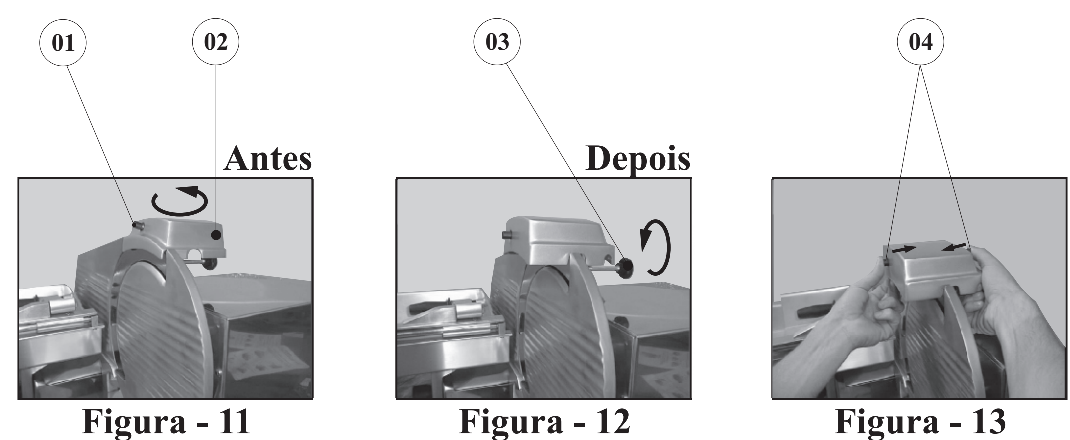


Figura - 11 **Figura - 12** **Figura - 13**

IMPORTANTE
Após feita a afiação do Disco, retorne o Afiador a posição inicial.

1.3 Características Técnicas

Tabla - 01

Características	*Unidad*	*FC-350*
Voltaje (**)	[V]	110/220 (**)
Frecuencia (*)	[Hz]	50 ou 60 (*)
Potencia	[CV]	0,5
Consumo	[kW/h]	0,38
Altura	[mm]	525
Ancho	[mm]	750
Profundidad	[mm]	760
Peso Neto/Bruto	[kg]	45/49
Largura máxima de corte	[mm]	40
Diámetro del Disco	[mm]	350

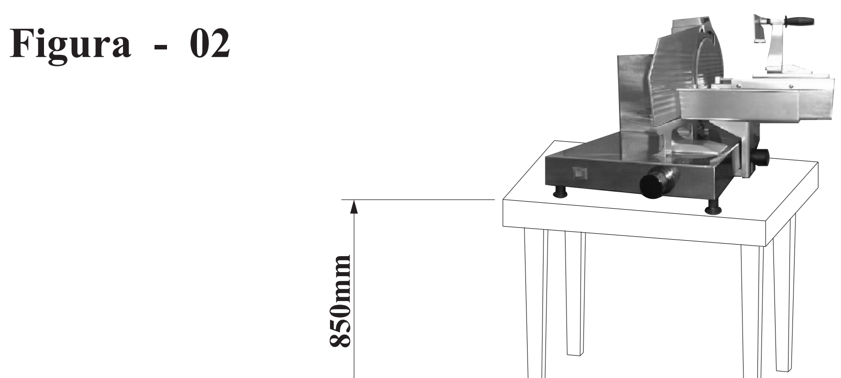
(*) La Frecuencia será única de acuerdo con el motor que equipa la maquina .
(**) Use la Llave selectora de Voltaje No. 14 (Fig. 01) para cambiar el voltaje de acuerdo con el de la red eléctrica .

2 Instalación y Pré-operación

2.1 Instalación

La Cortadora de Carne , posee pies de goma antideslizantes , y debe ser instalada sobre una superficie estable de aproximadamente 850 mm de altura (Fig.02) .
Verifique el voltaje de la red eléctrica donde se conectará el enchufe , si es 110 o 220 V. En seguida ajuste el voltaje de la maquina para que sea el mismo del de la red . Para eso, en la parte inferior de la maquina está una Llave Selectora de Voltaje , pongala en el voltaje deseado , la llave esta en la parte inferior de la maquina No. 14 (Fig.01).
El cable de alimentación posee dos clavijas redondas y un hilo de atierramiento - Hilo tierra . Es obligatorio que los tres puntos estén debidamente conectados antes de poner en operación el equipo .

Figura - 02



2.2 Pré-operación

Verifique si la Cortadora está firme en su posición . Antes del uso se debe lavar con agua y jabón todas las partes removibles .

3 Operación

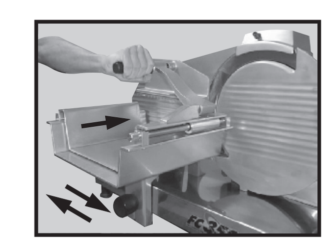
3.1 Accionamiento

Se apriete el botón verde Liga/Desliga No. 05 que se encuentra en la lateral izquierda de la Base No.04 (Fig.01)

3.2 Procedimiento para el uso

Levante la Manipula Empujadora No.09 (Fig.01) hasta su posición final. Coloque la carne (sin hueso) sobre la Mesa Movible Superior No.10 (Fig.01), en seguida baje la Manipula Empujadora sobre ella . Utilice la Manipula Reguladora de Corte No.06 (Fig.01) para determinar el espesor deseado de la tajada de carne . La Manipula Reguladora de Corte No.06 (Fig.01) tiene graduación milimétrica (mm) .

Ligue la maquina, agarre firmemente la Manipula Empujadora No.09 y mueva la Mesa Movible Superior No.10 (Fig.01) para adelante y para atrás .
A cada movimiento para atrás de la Mesa Movible Superior No.10 , empuje la carne contra la Mesa Guía de Corte No.03 (Fig.01) y repita la operación .



IMPORTANTE
Certifiquese antes de usar la maquina , que la Mesa Movible Superior No.10 , y el Protector del Disco No.08(Fig.01) estén bien fijos .

3.3 Limpieza

IMPORTANTE
Nunca proceda a la limpieza con la maquina ligada a la red eléctrica , para hacer la limpieza retire el enchufe de su soquete .

Todas las partes movibles deben ser removidas y limpias . Abajo describimos el procedimiento para la remoción de estas partes .

3.4 Removiendo el Protector del Disco

Suelte la Manipula No.01 (Fig.03), girándola en el sentido anti-horario y retire el Protector del Disco No.02 como en (Fig.04)

Figura - 03



Figura - 04

02
03

IMPORTANTE
Al se retirar el Protector del Disco No.02 (Fig.04) , tenga cuidado con el Disco de Corte No.02 (Fig.03) , pues es afilado y puede cortar .

3.5 Removiendo la Mesa Movible Superior y Inferior

Para retirar la Mesa Movible Superior No.02 (Fig.06) afloje la Manipula del Prendedor No.01 (Fig.05) parcialmente y saque el conjunto entero levantándolo . Para retirar la Mesa Movible Inferior No.04 (Fig.08) afloje la Manipula de la Mesa Movible No.03 (Fig.07) y saquela verticalmente para arriba .

Detalle AA

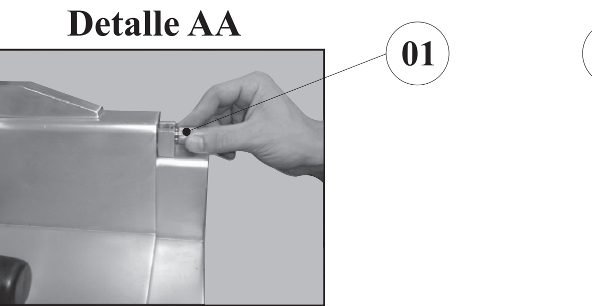


Figura - 05

02
Detalle AA

Figura - 06



Figura - 07

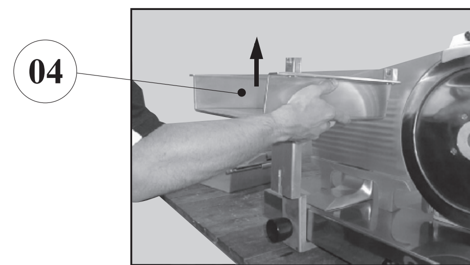


Figura - 08

3.6 Removiendo el Afilador

Afloje la Manipula No.01 (Fig. 09) . Retire el Afilador No. 02 (Fig.10) , tirandolo para arriba

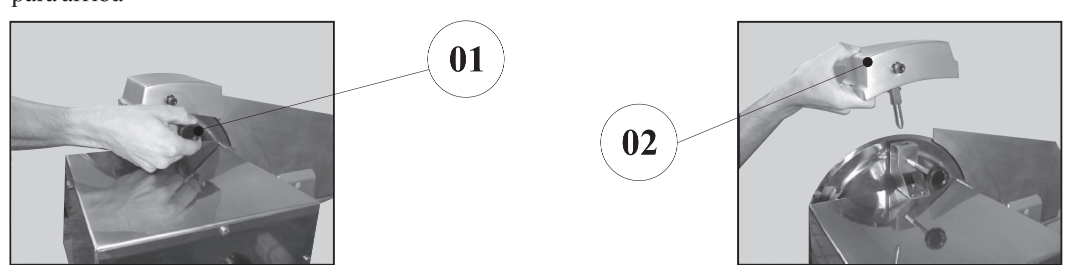


Figura - 09

Figura - 10